

fermentAsian

Our chef's tasting menu is available upon request (mandatory for tables of five or more guests) 75
Please ask about wine matching possibilities

Thit lon cuon la lot	Fresh betel leaves with sticky caramelised Barossa Hampshire pork and incendiary components (4)	16
Nem Ha Noi	Hanoi spring rolls with fresh herbs and classic Vietnamese dipping sauce (2)	17
Ca va toi den	Roasted eggplant, tahini, black garlic and seaweed	17
Diep va buoi	Grilled Australian Scallops, pomelo, fresh coconut, macadamia salad (4)	25
Cá va hanh	Yellowfin whiting, caramelised onions, blackcurrant, herbs, almonds (4)	25
Dumpling ga	Barossa Chicken, Shiitake mushroom Dumplings, Schiuan pepper (4)	22
Goí Muc	Grilled SA Squid, Fennel, Coriander pesto	35
Bo cuon	Grilled Mayura Station Wagyu beef, fresh noodles, herbs, peanut sauce	37
Vit va quandong	Confit duck leg, quandong, date, corn, quinoa, walnut and perilla	35
Lon voi gung va cam	Barossa Hampshire pork belly with ginger and orange sauce	34
Carí ca	Yellow curry of SA King fish with Thai basil, macadamia	38
Ca ri ga	Massaman Curry Barossa Chicken with potatoes	35
Carí rau	Yellow curry vegetables, nuts, seeds	32
Rau sao	Stir-fried seasonal vegetables, garlic & fish sauce	11
	Steamed jasmine rice	(per person) 3

desserts

Bru lee chanh	Lime brulee	12
Kem gung	Ginger ice-cream, honeycomb, almond tuile, orange curd	15
Com nep den và dua	Black sticky rice with coconut sorbet	14
Banh hat de, kem xa	Pistachio almond tart with lemongrass ice-cream	15
Lua chon pho mát	Cheese selection	(per person) 16

coffee: by Two Fish

Small-batch, hand-sourced, roasted to order and served 7-21 days after the roasting date.

Espresso:	Short Black; Cappuccino; Flat White; Macchiato	4
	Long Black; Long Macchiato; Double-Shot	5
Vietnamese	Double shot of espresso served with condensed milk & glass of ice	8

tea: by T Bar & Qualitea

T Bar: China Green Sencha; Shui Xian Oolong; Camomile; Peppermint		4
Qualitea: Organic English Breakfast; Organic Earl Grey; Jasmine pearls; Red Rose & Lemongrass		6

Please advise waiting staff regarding any allergies or to enquire about vegetarian options.

GST is included in all prices

NO SEPARATE ACCOUNTS

*****BYO (bottled wine only) \$20 per 750 ml bottle (NOT AVAILABLE FRIDAY & SATURDAY NIGHTS)*****